



Lake Elmo Inn

RESTAURANT

WORLD CLASS DINING CLOSE TO HOME • SERVING THE TWIN CITIES SINCE 1881

STARTERS

SCOOTER PIE (4)* 1881 Hereford beef tenderloin on a portobello mushroom, with roasted red peppers, and crispy onion straws with creamy horseradish and bearnaise	22	PORK POTSTICKERS (4) crisp & flavorful, with teriyaki glaze, and an Asian power slaw with sweet chili sauce	16
CLASSIC SHRIMP COCKTAIL (4) GF jumbo tiger shrimp served with a home-made spicy cocktail sauce & lemon	26	PROVOLETA aged provolone cheese broiled with a fire roasted tomato relish served with crostini	17
REUBEN TRUFFLES (4) savory truffle, filled with corned beef, Swiss cheese and sauerkraut	16	SMOKED SALMON BOARD smoked in-house salmon, candied bacon, pickled onions, hard boiled egg, avocado, boursin cheese, and bagels	23
POMODORO MEATBALLS (4) served in a stewed tomato basil sauce served with parmesan crostini	17	DUCK "EGGS" À L'ORANGE (4) flavorful duck, Minnesota wild rice, vegetables, and fontina, filled "eggs"; coated with seasoned bread crumbs and orange dipping sauce	16
CRAB CAKE (2) panko crusted Crimson Bay lump crab meat served with a remoulade	23	CRISPY FROG LEGS (4) panko crusted and deep fried with a creole remoulade sauce	20

SOUPS

SOUP DU JOUR our chef's fresh creation made daily	Cup 8.50 Bowl 10.50	FRENCH ONION flavorful broth & onions, topped with croutons, melted Swiss & provolone cheese	Cup 10.50 Bowl 12.50
MINNESOTA WILD RICE & DUCK GF our signature soup	Cup 10.50 Bowl 12.50		

SALADS

add on protein to any salad:

6oz chicken breast-11.50 4oz sliced sirloin-11.50 broiled or fried tiger shrimp-6.50 4oz salmon-11.50

MARKET SALAD mixed greens with a colorful array of seasonal vegetables and croutons, served with choice of dressing	9	ELMO'S CHOPPED WEDGE iceberg lettuce, bacon, croutons, tomato, onion, egg, cucumber, avocado, bleu cheese and choice of dressing	16
FALL FESTIVAL SALAD (N) GF mixed greens, apple, bacon, celery, blue cheese, candied walnuts, with a maple vinaigrette	12.50	SUPERFOODS SALAD (N) GF quinoa, edamame, blueberries, red grapes, dried cranberries, feta cheese, garlic, chopped kale, walnuts, sunflower seeds and dried mango with an orange vinaigrette	27
CAESAR SALAD chopped hearts of romaine, home-made dressing, croutons and a shaved Italian cheese blend	half 10 full 17.50	PECAN CHICKEN SALAD (N) GF mixed greens with oranges, dried cranberries, candied pecans and almonds topped with pecan crusted chicken breast served with a zesty vinaigrette	30
TOMATO SALAD (N) fresh mozzarella, balsamic glaze and a pistachio pesto	19		

Lake Elmo Inn Experience (shared plate experience):

Freshly baked rolls, intermezzo, hot hand towel & a chocolate dipped strawberry 7

GF = Gluten Free (We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur)
N = Contains Nuts

*Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements, prior to ordering.

Executive Chef- Jim Kohler Executive Pastry Chef- Joni Marty Sous Chef- William Ruble Sous Chef- Aaron Skelton

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ENTRÉES

all entrées are served with the vegetable du jour, freshly baked rolls

& a choice of Minnesota wild rice (N), linguine, potato of the day, baked potato, loaded baked potato (4.50) substitute your vegetable with grilled asparagus 6 or grilled tomato-3.75

CANADIAN WALLEYE panko crusted with a chardonnay butter sauce topped with a gremolata	43	COLD WATER LOBSTER TAIL GF 6oz lobster dinner	60
SUNNIES Lake Elmo Inn original, potato crusted filets served with a chardonnay butter sauce	40	JUMBO SHRIMP four jumbo tiger shrimp, served with drawn butter or cocktail sauce; broiled or breaded	42
6OZ FILET MEAT-NON GF plant based filet mignon with a chimichurri sauce (vegetarian)	38	TOURNEDOES BEARNAISE GF twin filet mignons topped with two jumbo tiger shrimp and béarnaise sauce	8oz 66
U-10 SCALLOPS GF pan seared scallops with a white wine lemon caper cream sauce	50.50	ELMO'S SIRLOIN GF* 1881 Hereford sliced sirloin with a wild mushroom jus lié	6oz 34 8oz 39
12OZ PORK CHOP GF grilled & prepared with your choice of: (1)38.50 classic LEI cajun style or topped with a (2) 49.50 sweet caramel apple topping and a pecan crumble		T-BONE broiled black angus topped with crispy onion straws	20oz 63
ROAST DUCKLING crisp & flavorful Maple Leaf Farms roasted duck served with peppercorn sauce or Grand Marnier orange sauce	44	FILET MIGNON GF* 1881 Hereford beef tenderloin served with a large mushroom cap	4oz 44 8oz 57
CHICKEN MARSALA GF two 6oz chicken breasts with a wild mushroom marsala wine sauce	32	BABY BACK RIBS GF smoked in-house, then slow roasted and glazed with our own bourbon BBQ sauce	Half 42 Full 53
RACK OF LAMB roasted to perfection with a mustard panko crust	63	BRAISED SHORT RIBS with a silky espresso demi glaze, topped with crispy onion straws	47

Accompaniments

mushroom jus lié-3.75 fried onion straws-3.75 caramelized onions-3.75
gorgonzola crusted-4.75 sautéed mushrooms-4.75 chimichurri-3.75

PASTA/ RICE

LOBSTER RAVIOLI 6-ounce lobster tail with striped lobster ravioli, roasted red pepper and tomato sauce	60	BUTTERNUT SQUASH RAVIOLI home-made with sage, brown butter and topped with parmesan	30
RIGATONI home-made pasta with Italian sausage, mushrooms, fire roasted tomatoes, and cream sauce	30	PRAWNS & PASTA four jumbo tiger shrimp sautéed with mushrooms, tomatoes and scallions, tossed with linguine, white wine, garlic and parmesan	42
ATLANTIC SALMON GF sesame crusted salmon with a miso honey glaze on a bed of jasmine rice garnished with an Asian slaw	40		

ACCOMPANIMENTS

vegetable of the day- 5.75	potato of the day- 5.75
asparagus- 11	wild rice (N)- 5.75
grilled tomato- 8.50	linguine- 5.75
hollandaise- 3.75	baked potato- 5.75
béarnaise- 3.75	loaded baked potato- 10

ENTREE ADD-ONS

broiled or fried tiger shrimp- 6.50
6oz chicken breast- 11.50
4oz salmon filet- 11.50
4oz sliced sirloin- 11.50
6oz lobster tail- 49.50 (ala carte)
U-10 scallop- 11

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A 3% surcharge will be applied to your bill. It is not a gratuity or tip. It is to help retain and attract the quality of indirect, non tipped staff.
A 20% gratuity will be added to groups of 8 or more